

## #23 IMBIROWE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **5.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (59.4%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (29.7%)	79 %	10
Grain	Carabelge	0.25 kg (5%)	80 %	30
Grain	Carahell	0.3 kg (5.9%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.8 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Marynka	10 g	30 min	6.8 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Compac Cg	0.5 g	Boil	10 min
Flavor	Imbir	100 g	Boil	10 min